

TASTING NOTES

2018 SHIRAZ

GRAPES

Shiraz

DISTRICT OF ORIGIN OF GRAPES

90% Heathcote, 10% Central Victoria

VINIFICATION

The grapes for this wine came from a combination of vineyards. They were all kept separate during their fermentation and maturation lives. The machine harvested volume was crushed and destemmed into static fermenters and pumped over twice a day. After approximately ten days of fermentation, during which time the temperature and acid levels were monitored, they were individually pressed to tank using an air bag press. Finally the wine was racked off gross lees and put into barrel to mature in a combination of new French and older barriques.

OAK MATURATION

20% new French oak component

ANALYSIS

Alcohol 14.2%
pH 3.59
Acid 6.31g/L
Sugar <1.0gm/L

COLOUR

Rich deep ruby red.

NOSE

Ripe black and red berry fruits with liquorice, with spice and warm earth.

PALATE

Rhubarb and mulberry flavours on the palate. Mouth filling with fine grainy tannins, well balanced with a clean finish.

FOOD MATCH

Chargrilled eye fillet with a fresh garden salad dressed with oil and balsamic vinegar.

WINEMAKERS COMMENTS

As with previous vintages, the grapes come from two main vineyards, one off the deep red Cambrian soil, the other from tougher more gravelly ground. The first gives us rich, chocolatey and earthy flavours whilst the other has more highly fragrant notes with good acid and sweet fruit. The wine that results is our take on Heathcote shiraz.

